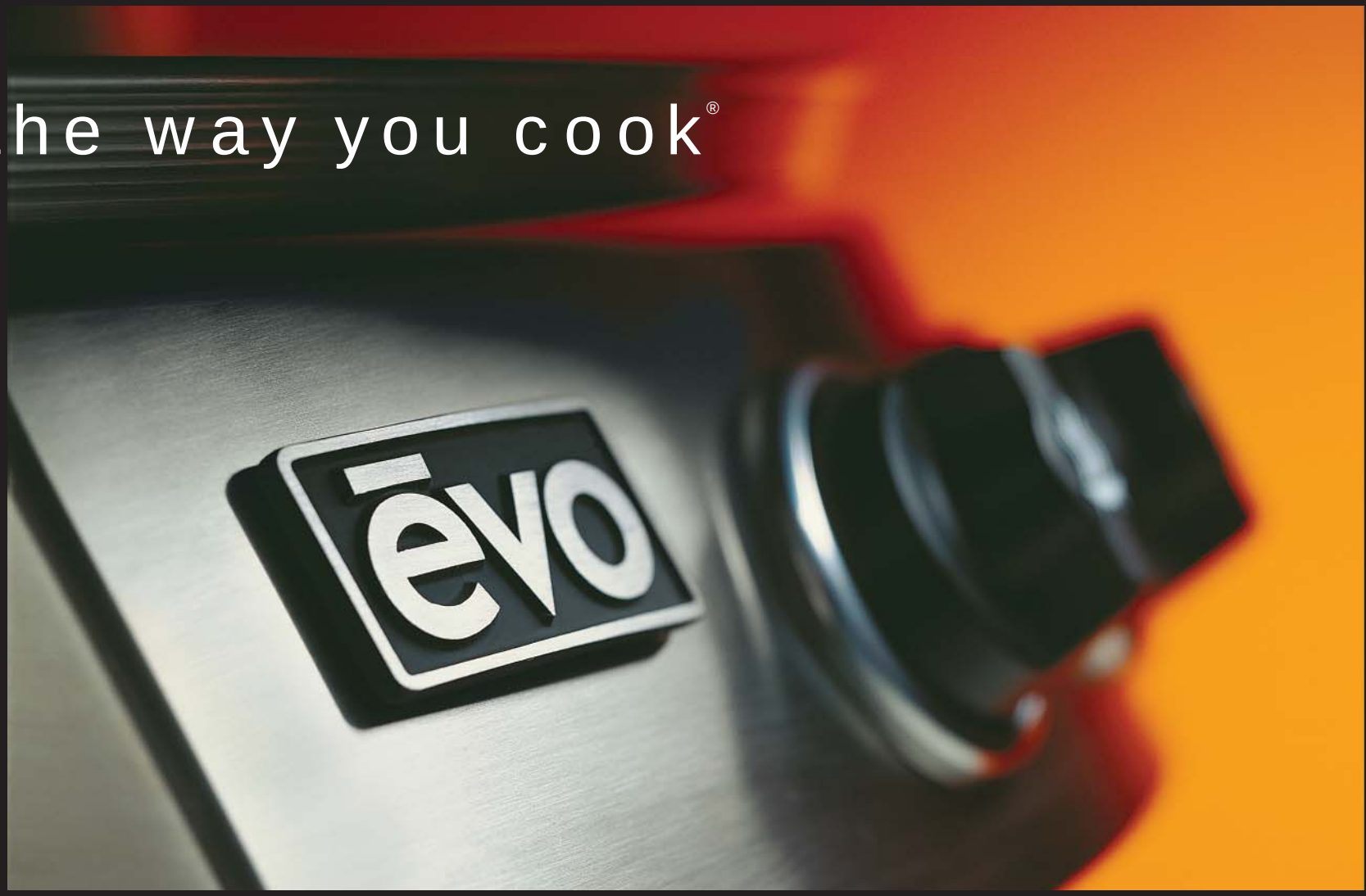
For the way you cook®



Gather around Evo and celebrate the simple pleasure of sharing a meal with family and friends.

Introducing Evo Social Cooking Appliances

Entertaining family and friends is a delight. Everyone agrees. With simply prepared foods from recipes handed down generation upon generation, we savor our kitchens as a place to bring people together.

At Evo, bringing people together around food is our passion. It's also what inspired us to design and build a new kind of cooking appliance that lets people share the joys of cooking.

With its circular flattop cooking surface, Evo lets you prepare virtually any cuisine from any angle. By cooking foods directly on the cook surface, you can sear, sauté, grill, toast and stir-fry. Indirectly, you can use pots or pans to boil, braise, poach or steam.

No other appliance is this social. No other appliance lets you be this creative.

Affinity Elite Cooktop Series

The Evo Affinity Elite Cooktop Series is designed for built-in installation to indoor or outdoor kitchen counters, and is available in indoor electric, indoor gas, and outdoor gas cooktop models.

For indoor kitchens there are two models; the Affinity 25E and the Affinity 30Ge. The 25E is an electric cooktop with a 25" diameter ceramic clad cooking surface, and two independently controlled circular heat zones ranging from 150˚F to 525˚F.

The 30Ge is an electronically controlled gas cooktop with a 30" diameter ceramic clad cooking surface, and two independently controlled circular heat zones ranging from 225˚F to 625˚F.

For outdoor kitchens, the Affinity 30G is a gas cooktop with a 30" diameter ceramic clad cooking surface. The 30G has manually controlled inner and outer burners with two variable heat zones ranging from 225˚F to 700˚F. A stainless steel hood and thermometer is included which allows the Affinity 30G to be used as an oven.

Professional Elite Flattop Grill Series

The Evo Professional is designed for outdoor entertaining at home or on the road, and is available in Wheeled Cart or Tabletop flattop grill models.

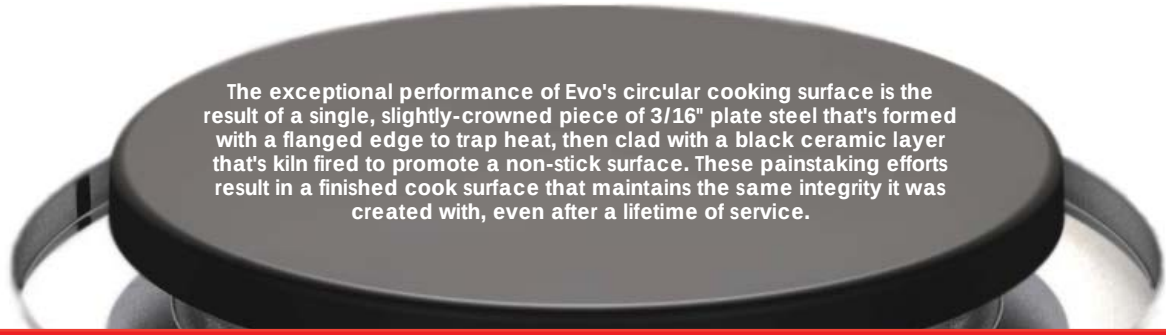
The Professional Elite Flattop Grill has a 30" diameter ceramic clad cook surface with independently controlled burners and temperatures ranging from 225˚F to 700˚F. The center knob on the control panel adjusts the center burner. The outer knob adjusts the outer burner. An electronic ignition system located just under the control panel provides ignition to both burners simultaneously. This patented dual burner system provides separate heat zones from the center to the outside edge. To protect against spillovers, a stainless steel drip pan surrounds the cook surface, and a stainless hood with stainless steel thermometer is included that converts the Evo Professional to a patio oven.

Companion Elite Flattop Grill Series

The Evo Companion is designed for outdoor entertaining at home or on the road. It's comes as a Wheeled Cart model that converts to a Tabletop grill, and separately as a Tabletop grill.

The Companion Elite Flattop Grill has a 25" diameter ceramic clad cook surface and a single continuous burner with temperatures ranging from 225˚F to 700˚F. A single control knob adjusts the burner for temperatures from low to high. An electronic ignition system located just under the control panel provides spark in two locations for positive ignition. To protect against spillovers, a stainless steel drip pan surrounds the cook surface, and a stainless hood with stainless steel thermometer is included that converts the Evo Companion to a patio oven.

The Companion Wheeled Cart model includes a detachable tabletop grill. With the flip of three latches located inside the leg frame, a tabletop grill is released that lets you easily take your Companion on the road for camping, tailgating, or parties away from home.

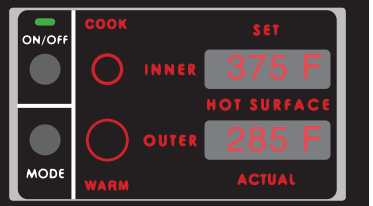


The exceptional performance of Evo's circular cooking surface is the result of a single, slightly-crowned piece of 3/16" plate steel that's formed with a flanged edge to trap heat, then clad with a black ceramic layer that's kiln fired to promote a non-stick surface. These painstaking efforts result in a finished cook surface that maintains the same integrity it was created with, even after a lifetime of service.

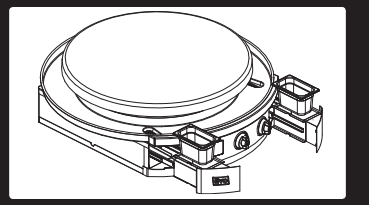
The Patented Temperature Control System Provides Edge-To-Edge Variable Heat

Affinity 25E Elite Model specs

DUAL ELECTRIC HEATER
Independently controlled heater provides two heat zones across entire cooking surface for edge-to-edge even heat.



DIGITAL DISPLAY
Set and monitor accurate temperatures at inner and outer heat zones.



SPILL-OVER TRAYS
Extend from drawers at each right and left side of the control panel.

The Affinity 25E is designed to fit standard dimensions of residential kitchen countertops and islands. All controls are conveniently positioned up front on a curved control panel with an elevated cooking surface.

Stainless Steel Drip Pan surrounds cooking surface to contain spillovers

Heavy Gauge 304 Stainless Steel Construction at all contact surfaces

Removable Spill-Over Trays conceled behind slide out drawers at each right and left side of control panel; removable, dishwasher safe

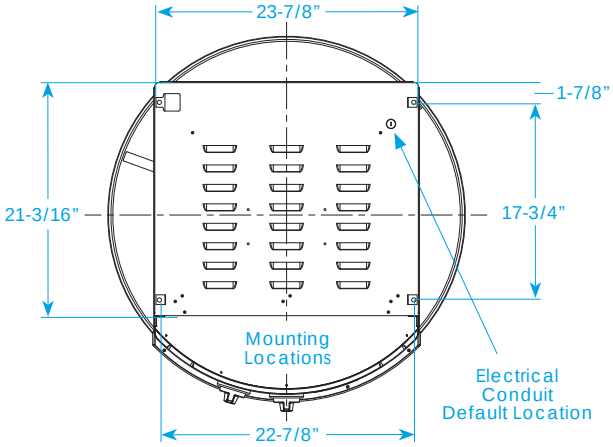
Digital Electronic Display provides On/Off and Mode functions, and displays temperatures at both inner and outer cook surface zones

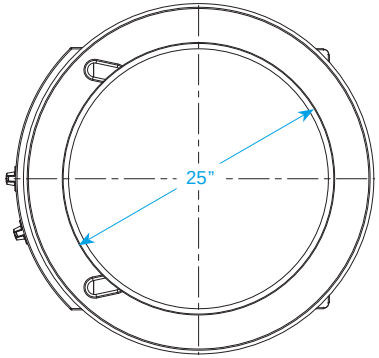
Shown: The Evo Affinity 25E Elite Series Cooktop

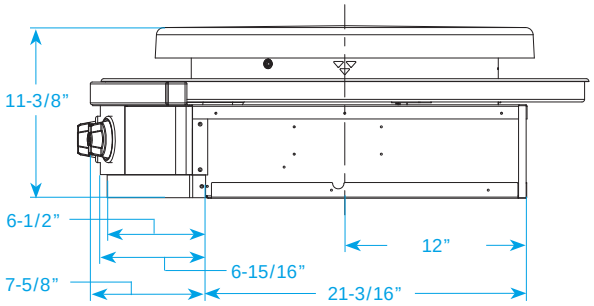
Cooking Surface ceramic clad steel that's 25 inches in diameter, 450 sq. inches total. A dual zone heater provides two independent heat zones with temperatures from 150˚F to 525˚F

Inner and Outer Temperature Control Knobs command a variable range of temperature across two circular heat zones for edge-to-edge even heat

Professional Cook Surface Cleaning Kit Included



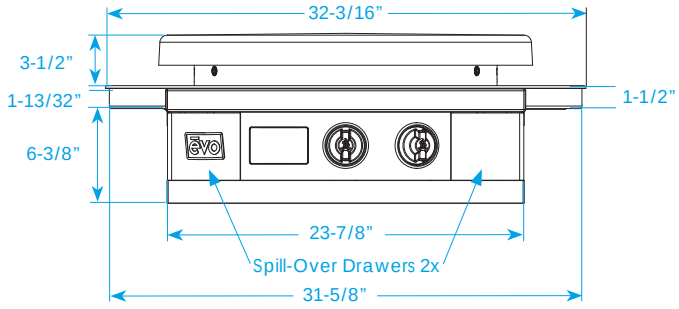




The Affinity 25E installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. A zero-clearance tolerance allows flush installation to any wood, rock, concrete, and tiled counter surfaces.

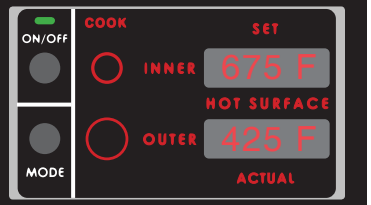
Affinity 25E Elite Cooktop

The Affinity 25E Elite Cooktop was designed to transform the indoor kitchen into a social cooking space. With its circular design and versatile flattop cooking surface, meals are easier to prepare with less cleanup, making this an appliance everyone will enjoy.

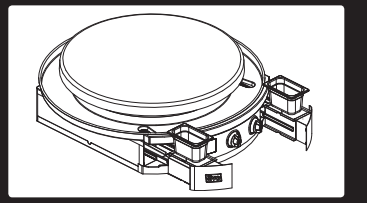


Affinity 30Ge Elite Model specs

DUAL GAS BURNERS
Independently controlled circular burners provide two heat zones across entire cooking surface for edge-to-edge even heat.



DIGITAL DISPLAY
Set and monitor accurate temperatures at inner and outer heat zones.



SPILL-OVER TRAYS Extend from drawers at each right and left side of the control panel.

The Affinity 30Ge is designed to fit standard dimensions of residential indoor kitchen countertops and islands. All controls are conveniently positioned up front on a curved control panel with an elevated cooking surface.

Stainless Steel Drip Pan surrounds cooking surface to contain spillovers

Flame Viewing Portals located just below cook surface provide a convenient view of burners

Removable Spill-Over Trays conceled behind slide out drawers at each right and left side of control panel; removable, dishwasher safe

Digital Electronic Display provides On/Off and Mode functions, and displays temperatures at both inner and outer cook surface zones

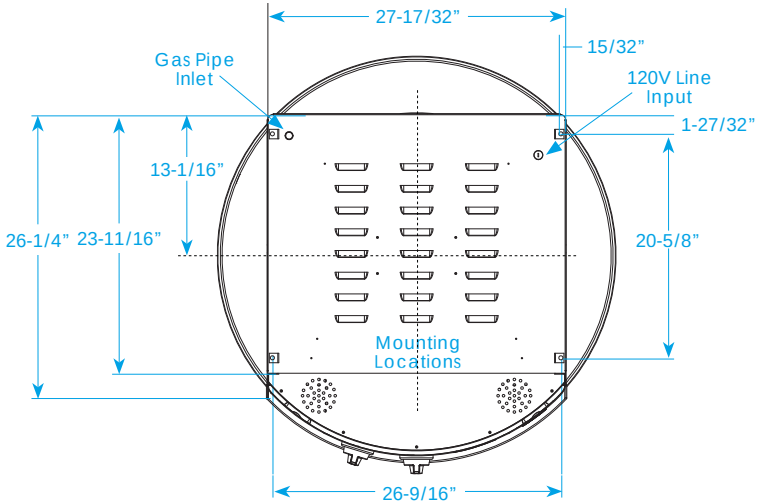
Shown: The Evo Affinity 30Ge Elite Series Cooktop

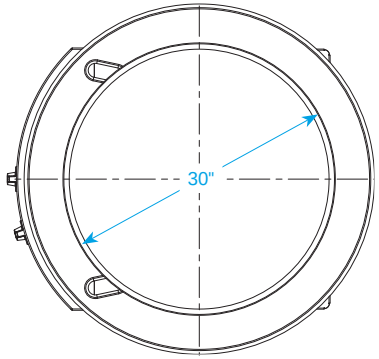
Cooking Surface ceramic clad steel that's 30 inches in diameter, 650 sq. inches total. Dual burners provide variable temperatures from 225˚F to 625˚F, with 40,000 BTU's

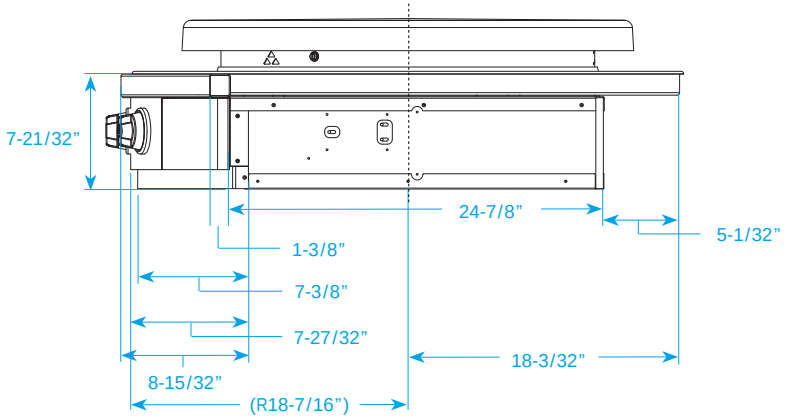
Heavy Gauge 304 Stainless Steel Construction at all contact surfaces

Inner and Outer Temperature Control Knobs command variable temperatures across two circular heat zones for edge-to-edge even heat

Professional Cook Surface Cleaning Kit Included



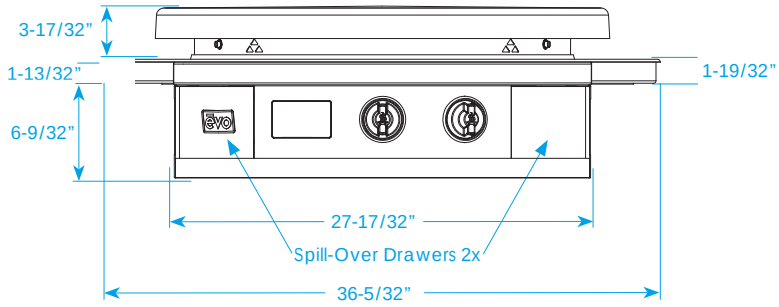




The Affinity 30Ge installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

Affinity 30Ge Elite Cooktop

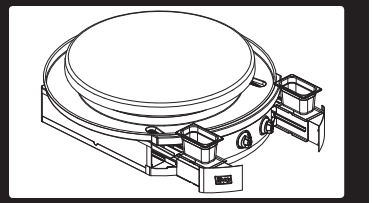
The Affinity 30Ge Elite Cooktop is the ultimate social cooking appliance for any indoor kitchen. The unique style captures attention, while the highly functional design encourages participation, all to the delight of your onlooking audience.



Affinity 30G Elite Model specs

DUAL GAS BURNERS
Independently controlled burners provide two heat zones.

VINYL COVER
Fitted heavy gauge cover protects your cooktop from the elements.



SPILL-OVER TRAYS
Extend from drawers at each right and left side of the control panel.

Adjustable Vent exhausts steam and vapors from under hood

Thermometer monitors oven conditions when hood's in place

Stainless Steel Drip Pan surrounds cook surface to contain spillovers

Heavy Gauge 304 Stainless Steel Construction

Removable Spill-Over Trays conceled behind slide out drawers at each right and left side of control panel; removable, dishwasher safe

Electronic Starter provides one-touch ignition to both burners

Shown: The Evo Affinity 30G Elite Series Cooktop

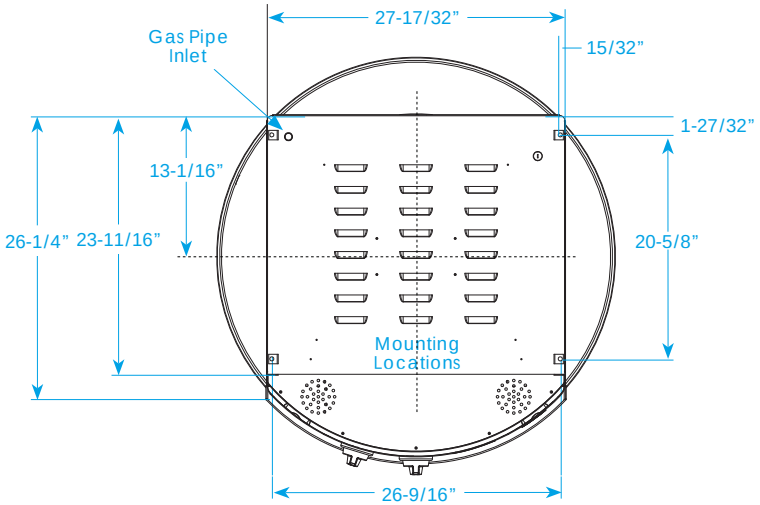
Hood lets you roast, steam, warm, or smoke foods

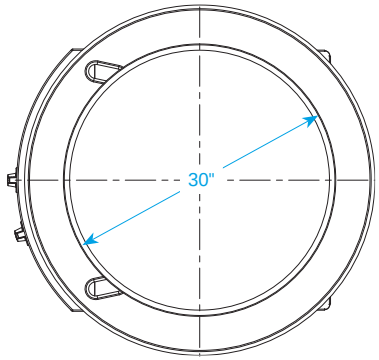
Cooking Surface ceramic clad steel that's 30 inches in diameter, 650 sq. inches total. Dual burners provide variable temperatures from 225˚F to 700˚F, with 40,000 BTU's

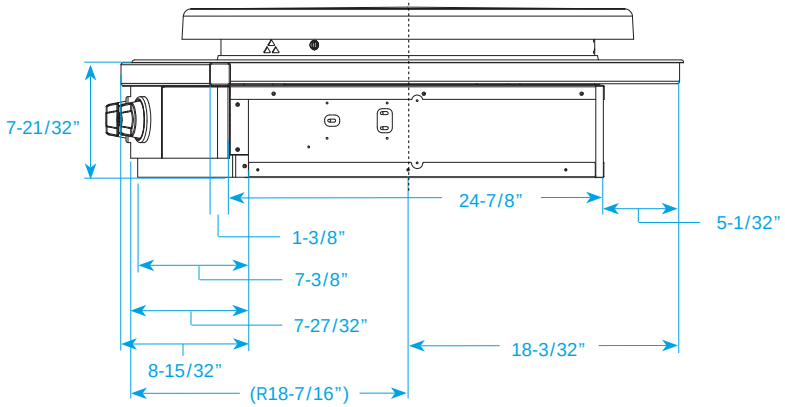
Flame Portals located just below cook surface provide a convenient view of the burners

Inner and Outer Burner Control Knobs command variable temperatures across two circular heat zones for edge-to-edge even heat

Professional Cook Surface Cleaning Kit Included



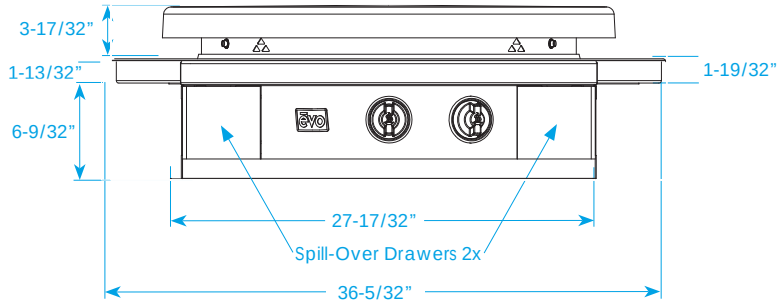




The Affinity 30G installs to a counter surface leaving only the cooking surface, drip pan and control panel exposed. Minimum 3/8" clearance to combustible surfaces allows installation to wood, rock, concrete and tiled counter surfaces.

Affinity 30G Elite Cooktop

The Affinity 30G Elite Cooktop was built to be the centerpiece of your outdoor kitchen. With precise temperature control across dual gas burners and a highly capable cooking surface, the Affinity 30G is the perfect stage to entertain large or small parties.



Professional Elite Model specs

DUAL BURNERS
Independently controlled burners provide two heat zones.

VINYL COVER
Fitted heavy gauge cover protects your grill from the elements.

REMOVABLE BRACE
Right leg brace is removable to access propane tank (LP only).

Adjustable Vent exhausts steam and vapors from under hood

Thermometer monitors accurate oven conditions

Wide Grip Handles makes moving the cook surface easy

Stainless Steel Drip Pan surrounds cook surface to contain spillovers

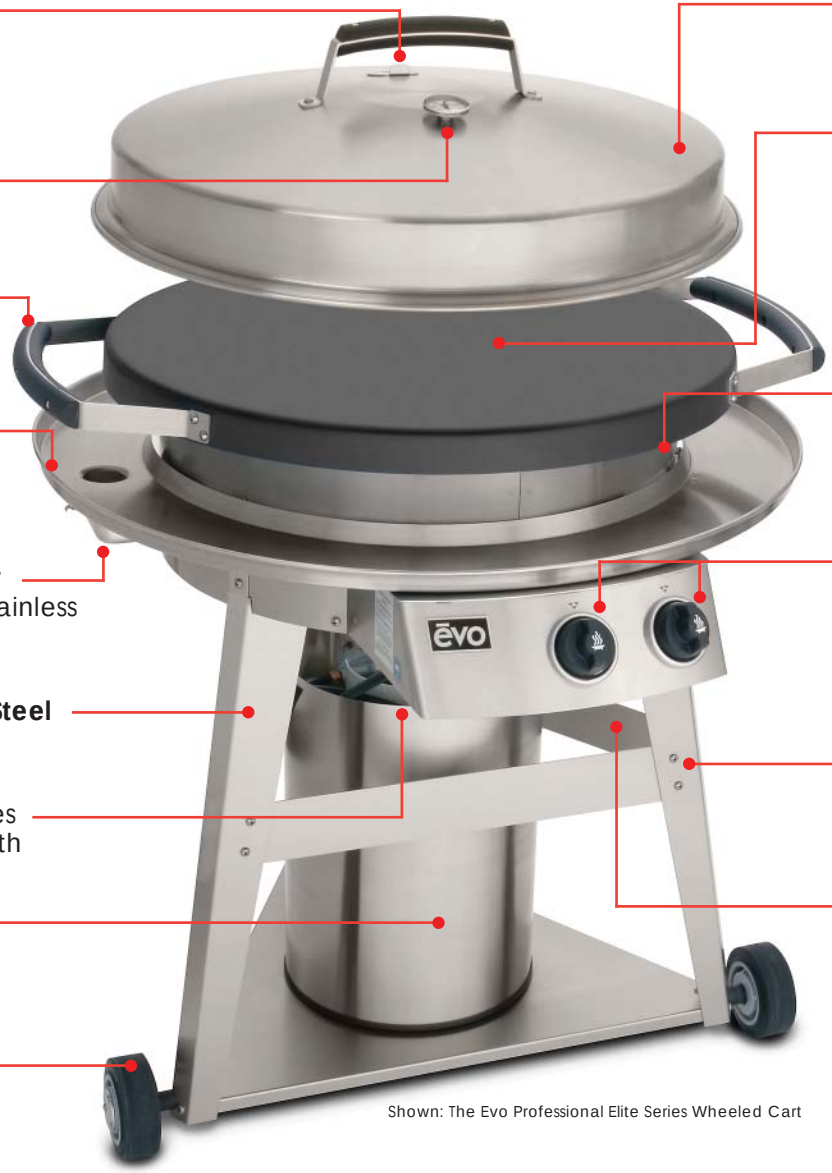
Removable Spillover Tray makes clean-up easy; stainless steel, dishwasher safe

Heavy Gauge Stainless Steel Construction Throughout

Electronic Starter provides one-touch ignition to both burners

Propane Tank Shield made of stainless steel; conceals a standard 20lb. tank

Heavy-Duty Rubber Wheels easily navigate patios and decks



Shown: The Evo Professional Elite Series Wheeled Cart

Hood lets you roast, steam, warm, or smoke foods

Cooking Surface ceramic clad steel that's 30 inches in diameter, 650 sq. inches total. Dual burners provide variable temperatures from 225˚F to 700˚F, with 48,000 BTU's

Flame Portals located just above each front leg provide a convenient view of the burners

Inner and Outer Burner Control Knobs command variable temperatures across two circular heat zones for edge-to-edge even heat

Stainless Steel Fasteners Throughout provide strength and lifetime rust-free quality

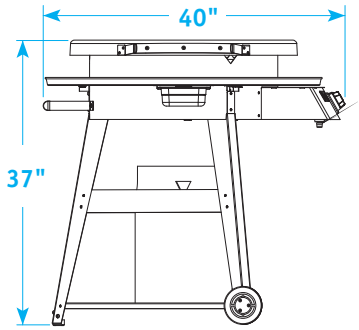
Removable Leg Brace provides access to LP tank for easy exchange
(Propane models only)

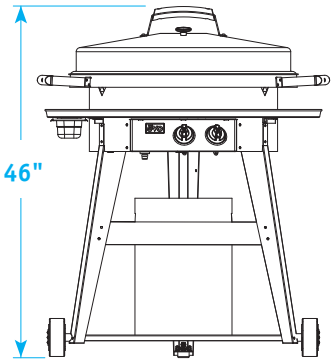
Professional Cook Surface Cleaning Kit Included

We Back Evo Outdoor Grills With A Lifetime Limited Warranty

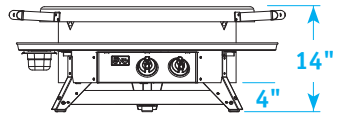
Evo outdoor Wheeled Cart and Tabletop grills ship either fully assembled or partially assembled. Partially assembled units come with detailed step-by-step illustrated instructions, leaving you only the hood and the three leg cart, or the three leg tabletop components to assemble. We know you'll appreciate the strength and durability of our commercial grade Evo grills. They're built in the time honored tradition of American made quality.

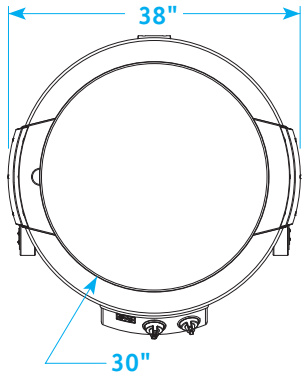
PROFESSIONAL CART





PROFESSIONAL TABLETOP





Professional Tabletop

The Professional Tabletop grill's burner unit is the same as the wheeled cart model, but with attached short legs. It's designed for cooks on the go, with portability that can quickly set up on a banquet table or a picnic bench.

Companion Elite Model specs

BURNER
Single defused burner provides continuous heat across entire cook surface.

VINYL COVER
Fitted heavy gauge cover protects your grill from the elements.

LEG LATCH
Latches inside the cart base allow removal of the Companion's Tabletop grill.

Adjustable Vent exhausts steam and vapors from under hood

Hood lets you roast, steam, warm, or smoke foods

Stainless Steel Drip Pan surrounds cook surface to contain spillovers

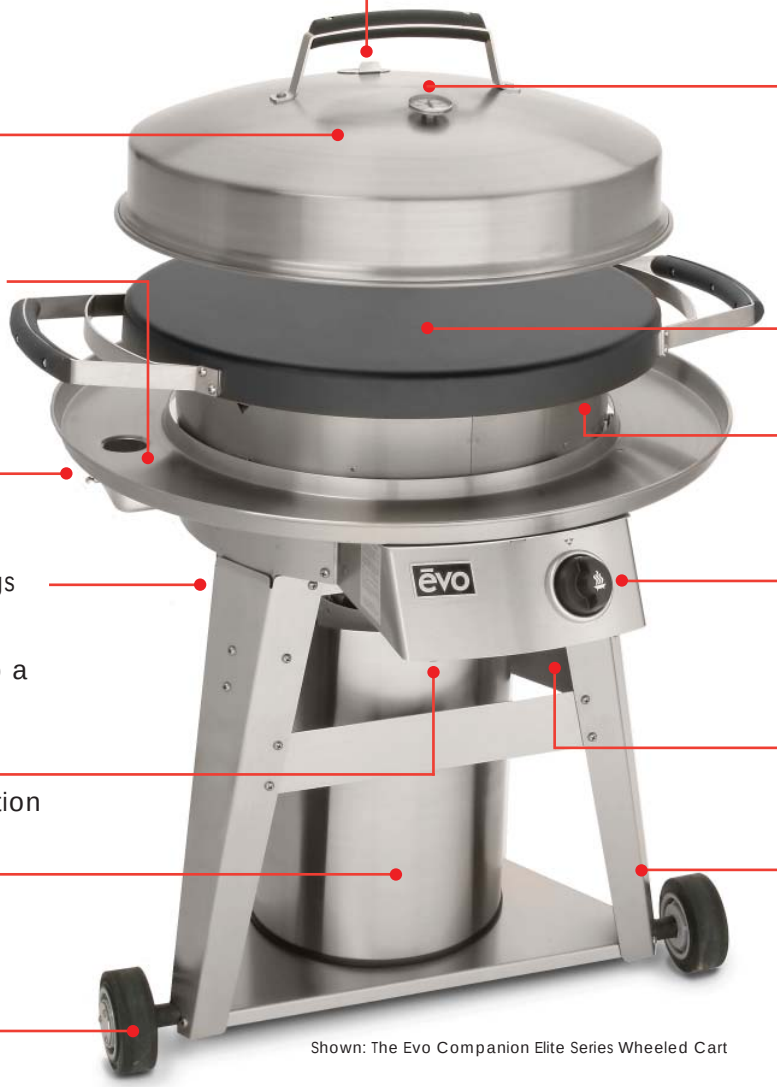
Removable Spillover Tray stainless steel, dishwasher safe

Latch System behind legs secures upper tabletop grill, and easily converts from carted patio grill to a portable tabletop grill

Electronic Starter provides one-touch ignition

Propane Tank Shield made of stainless steel; conceals a standard 20lb. tank

Heavy-Duty Rubber Wheels easily navigate patios and decks



Shown: The Evo Companion Elite Series Wheeled Cart

Thermometer monitors accurate oven conditions

Cooking Surface ceramic clad steel that's 25 inches in diameter and 450 sq. inches. One burner provides variable temperatures from 225˚F to 700˚F, with 28,500 BTU's

Flame Portals located just above each leg provide a convenient view of the burners

Burner Control Knob commands a continuous range of temperature across the entire cook surface

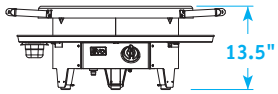
Removable Leg Brace provides access to LP tank for easy exchange (Propane models only)

Heavy Gauge Construction and stainless steel fasteners throughout provide strength and lifetime quality

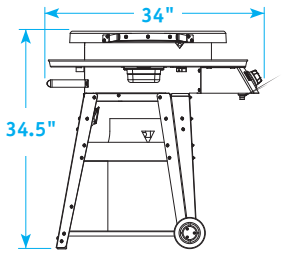
Professional Cook Surface Cleaning Kit Included

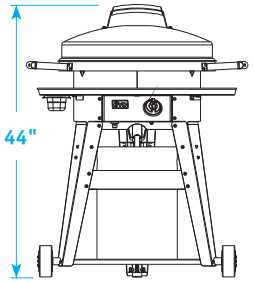
With the flip of three latches located just inside the wheeled cart base, the Companion's Tabletop grill can be quickly removed, ready to hit the road for those special cooking events away from home.

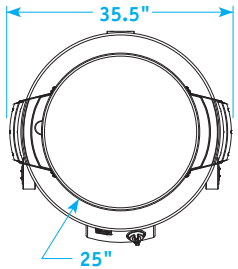
COMPANION TABLETOP



COMPANION CART







Companion Tabletop

The Companion Tabletop detaches from its wheeled cart base, transforming into a portable grill for camping, tailgating, and for cooks on the go. The Companion Tabletop is also sold separately.

Evo's unique circular cook surface and wide range of controllable surface temperatures makes it the perfect platform for cooking virtually any meal. Whether cooking for two, or hosting a party for ten, Evo is center stage helping you create memorable experiences with family and friends.

Fabulous Creations

Virtually anything you can prepare on your stove top you can now cook on Evo. With Evo's large circular cooking surface, you can quickly coordinate and cook an entire meal. For instance, using pots and pans on Evo's cooking surface, you can boil pasta and make a sauce, while simultaneously grilling shrimp and vegetables with absolute perfection.

And when you're finished cooking, Evo is easy to clean. Simply scrape the cook surface with a spatula, scour with Evo's cleaning pad, then wipe clean with a paper towel. Because there's no open-grates or exposed burners where food and grease collect, your Evo is easy to maintain like new, always ready for your next creation.

GRILLED BURGERS FOR SIX: (1) Cook the burger patties (2) When patties are half cooked, toast buns and sauté onions (3) Melt cheese on patties (4) Arrange burgers and serve hot off the cook surface.

Avoid unhealthy charring, unsafe flare-ups, and unfriendly smoke.
Cook it on an Evo !

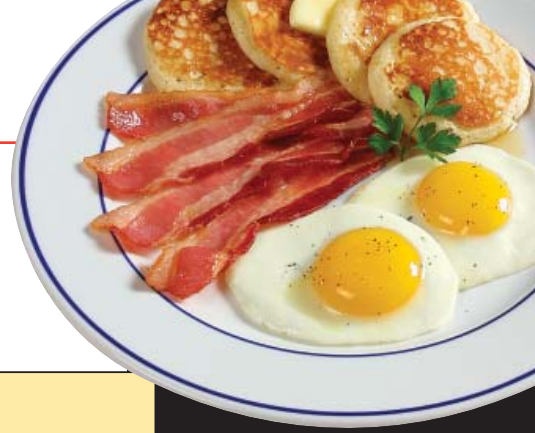
DIRECT COOKING TECHNIQUES: (1) Sear (2) Sauté (3) Grill (4) Toast (5) Stir-Fry

INDIRECT COOKING TECHNIQUES: (6) Boil (7) Braise (8) Poach (9) Steam (10) Fry

Support

Online Recipes

Visit our web site at www.evoamerica.com and find the information you need, from getting started to advanced recipes. You'll also find useful cooking techniques designed to help you get the most from your Evo appliance.



BUTTERMILK PANCAKES, BACON & EGGS

INGREDIENTS:

2 cups	All-Purpose Flower
1 teaspoon	Baking Soda
1 teaspoon	Salt
2 each	Eggs for the Pancakes
1 cup	Whole Milk
1 cup	Buttermilk
2 tablespoons	Melted Butter
4 slices	Bacon
2 each	Eggs for the Grill

DIRECTIONS:

Whisk the milk, buttermilk and two eggs in a separate bowl. Combine the egg mixture with the flour mixture and stir with a wooden spoon. Melt the butter and combine with the milk, egg and flour mixture.

Heat the Evo cooking surface to medium heat and cook bacon. Pour on batter to form individual pancakes and turn when done. Crack eggs directly onto the cook surface. Season the eggs with salt and pepper and flip with a metal spatula for over-easy.

Suggestions: Use the Evo cook surface to warm maple syrup in a sauce pan.

OYSTERS ROCKEFELLER – Classic New Orleans Style

INGREDIENTS:

One dozen fresh oysters on the half shell-oyster liquor preserved.
2 sprigs flat-leaf Italian parsley.
2 green onions.
A handful of fresh celery leaves.
At least 3 fresh tarragon leaves.
At least 3 chervil leaves.
1/4 cup dried fresh French bread crumbs.
6 tablespoons unsalted softened butter.
Salt and freshly ground pepper.
Tabasco to taste.
1 tablespoon Pernod (optional).
Rock salt or kosher salt.

DIRECTIONS:

Mince together the parsley, green onion, celery leaves, tarragon and chervil as finely as you can. Mix together with bread crumbs and softened butter in mortar by hand forming a smooth paste with slight texture. Season to taste with salt and pepper, Tabasco and, if you like, Pernod.

Preheat your Evo cooking surface to medium, spread the rock salt over the cook surface to contain the oysters. Plant the shells in the salt making sure they're level. Spoon an amount of the prepared herb/butter mixture over each oyster. Cover cook surface with Evo hood or steamer lid. Watch carefully after five minutes to make sure you don't over cook. When done, gently caramelize the tops of each oyster with a hand torch. Serve immediately.

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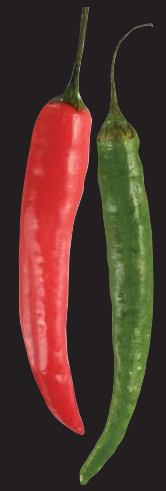

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